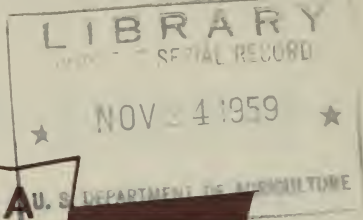


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USDA U. S. DEPARTMENT OF AGRICULTURE

POULTRY INSPECTION a Consumer's Safeguard



PA - 299

Revised October 1959

UNITED STATES DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE Washington, D.C.

USDA INSPECTION MARK FOR POULTRY

WHAT IT LOOKS LIKE . . .



INSPECTION MARK

WHAT IT MEANS . . .

The INSPECTION MARK on poultry and poultry products shows that they have been examined for wholesomeness under close Government supervision in officially approved processing plants. A qualified, technically trained USDA inspector has examined the internal organs and inspected the bird inside and out.

When the INSPECTION MARK appears on the poultry label, the inspector has found the bird and its edible organs (giblets) wholesome for food and free of any abnormal conditions.

The INSPECTION MARK also means that the processing plant has handled the poultry in a strictly sanitary manner during the processing, using sanitary practices and proper equipment in prescribed types of rooms and buildings.

The INSPECTION MARK refers only to the wholesomeness of product, not to degree of quality. It assures that the product is healthful and fit for food when it leaves the processing plant.

WHERE TO FIND IT . . .

The INSPECTION MARK appears ONLY on ready-to-cook poultry and prepared products made from ready-to-cook poultry. The next time you shop, look for poultry products carrying the INSPECTION MARK. You will find it on products such as these—



• fresh-chilled or frozen ready-to-cook whole birds and parts



• canned poultry products



• frozen cooked or partly cooked dishes

When you see the INSPECTION MARK on these products, you know that they have been inspected for wholesomeness. But not all poultry that has been inspected carries the mark.

Fresh chilled poultry is usually packed in large boxes which, if the poultry has been inspected, carry the inspection mark. The individual birds within may or may not be identified as inspected.

In many instances, however, you'll see individually packaged birds, such as frozen turkeys, which are labeled with the inspection mark, the name of the packer or distributor, the net weight, and the common or usual name of the product. The label below is typical.

A B C BRAND

STEWING CHICKEN WITHOUT GIBLETS

DISTRIBUTED
BY
ABC COMPANY
NIXON, N.Y.

NET WT. 5 1/2 3oz



KEEP REFRIGERATED

The class name, such as Stewing Chicken, above, often indicates suitable cooking methods. **ALWAYS READ THE LABEL.**

PROCESSING AND INSPECTION

A mandatory inspection law has been in effect since January 1959. This law provides that plants processing poultry and poultry products for sale in interstate or foreign commerce must operate under inspection. The law does not apply to plants processing poultry for sale only within the same State.

Below are processing and inspection scenes taken from typical plants. Most turkeys, ducks, and geese are frozen for sale. Most chickens are fresh-chilled, or ice-packed.

Ducks feeding in pens

N-25422



Inspector examines turkey, inside and out, for wholesomeness

N-18853



Workers remove lungs

N-28417



Worker cleans giblets for packaging

N-27952



Ice-slush tanks chill eviscerated poultry quickly

N-27978



Workers bag turkeys in plastic for fast freezing

N-18886



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